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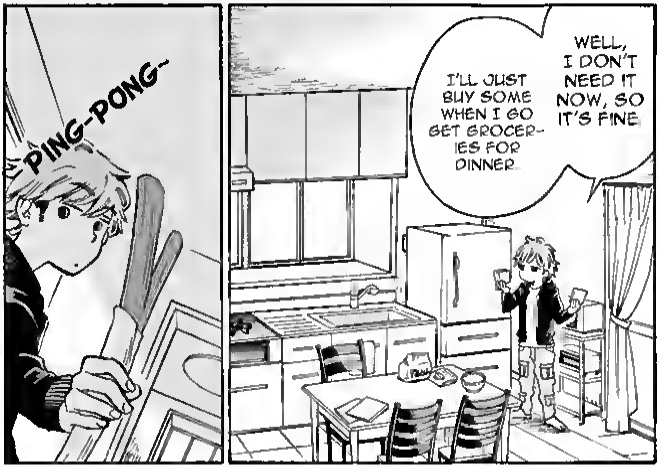
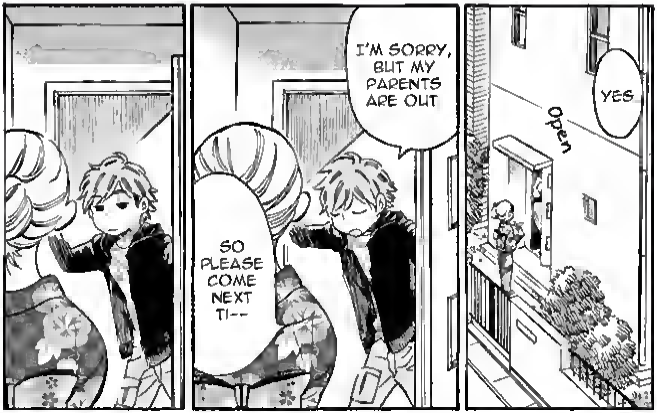
!?
4 Bowl
Normal and special

CLAP CLAP
CLAP CLAP

OH...
WE ARE OUT OF MISO ALREADY.
HMM?


PING-PONG-
I'LL JUST BUY SOME WHEN I GO GET GROCERIES FOR DINNER.
WELL, I DON'T NEED IT NOW, SO IT'S FINE.


I'M SORRY, BUT MY PARENTS ARE OUT
SO PLEASE COME NEXT TI--
Open
YES

WHO... WHO ARE YOU...?

MY GRANDMA RUNS A KIMONO DRESSING CLASS
SO WHENEVER I GO VISIT HER, SHE DRESSES ME UP LIKE THIS
THANK GOODNESS I MADE IT IN TIME BEFORE LUNCH!
I MADE SOME INARI SUSHI* AT GRAMD-MA'S~
LET'S EAT TOGETH-ER
SURE, BUT
WHAT'S UP WITH THAT?

[*TL NOTE] Sushi rice wrapped in deep-fried tofu pockets

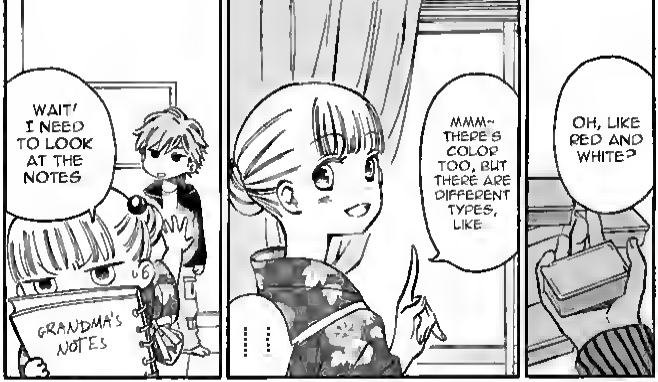
...THIS IS MY FIRST TIME SEEING IT
WELL, I USUALLY DON'T GO HOME WITH IT ON
BUT...
Teehee
I WANTED YOU TO SEE IT
W-
WHY?
Blush
EH?
.....
!?

IT...
BE-
BE-CAUSE
SPARR---KLE
DROP~
MAKES ME LOOK LIKE A MOTHER, RIGHT!?

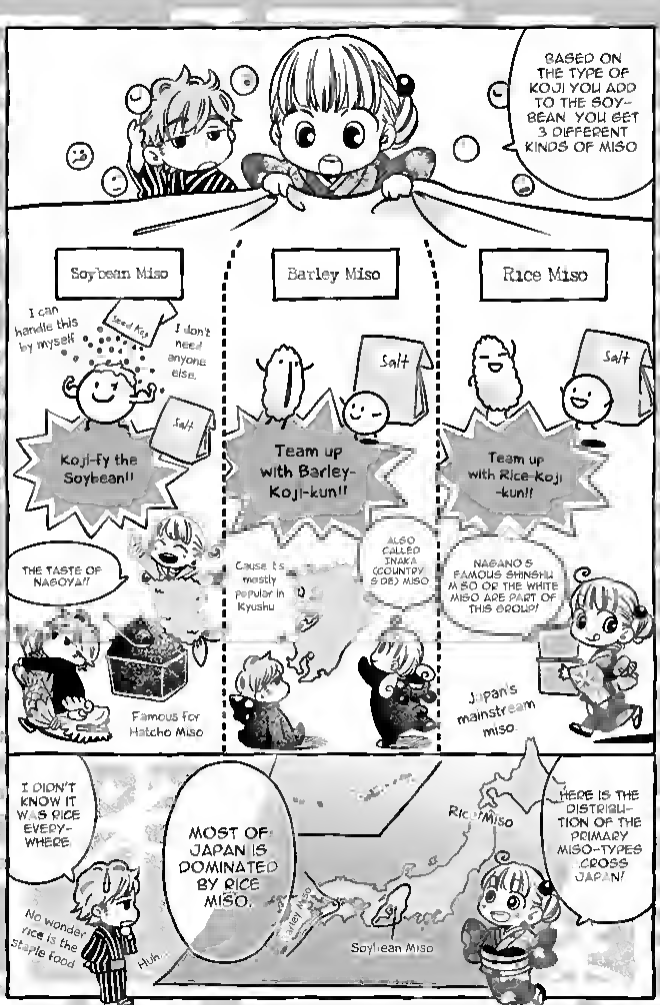
[*TL NOTE] Showa = mid-1900s (1926-1989)
I asked for one that'll make me look grown-up!
DOESN'T IT MAKE ME LOOK LIKE A KIMOTTAMA MOM?
UMM
SHOWA* ERA?
FROM WHAT ERA!?
[*TL NOTE] Kimotama Mom (肝っ玉かあさん) = a famous TV series from late 60s featuring a strong mother
?
WHAT'S WRONG?
NO-THING
HEY, SINCE IT'LL FEEL A BIT LACKING WITH JUST INARI SUSHI,

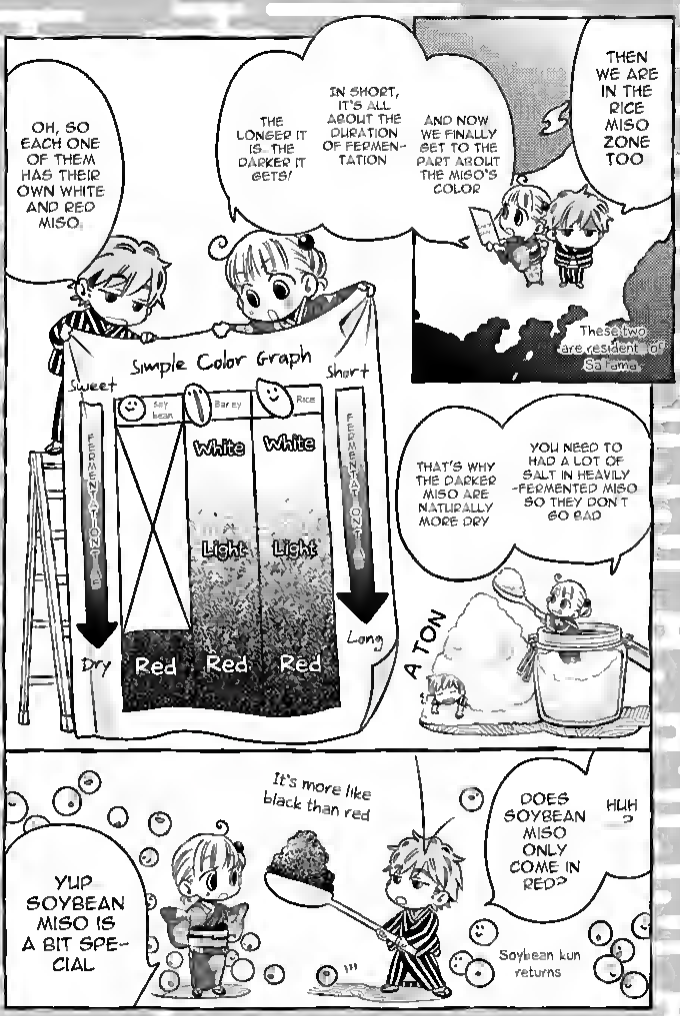
MY BAD
WE ARE OUT OF MISO
I'LL MAKE SOME MISO-SOUP TOO!
AH,
YUP, I KNEW WE WERE RUNNING LOW.
SO I BROUGHT SOME EXTRA!

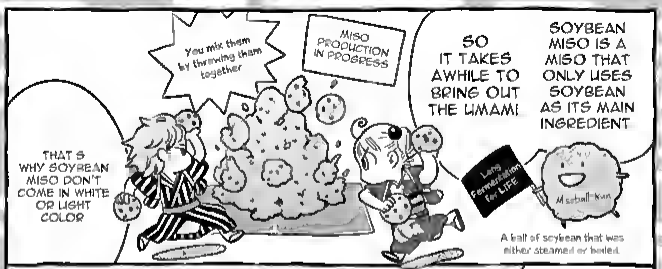
EXT-RA?
I BROUGHT SOME OF THE ONES THAT WERE IN GRANDMA'S HOUSE
I DIDN'T KNOW THERE WERE SO MANY DIFFERENT KINDS OF MISO.
TUFF
TUFF


WAIT! I NEED TO LOOK AT THE NOTES
GRANDMA'S NOTES
MMM~ THERE'S COLOR TOO, BUT THERE ARE DIFFERENT TYPES, LIKE
OH, LIKE RED AND WHITE?

MAIN
Soybean-kun
MISO CAN BE CATEGORIZED INTO THREE MAIN TYPES.
SPECIAL EDITION
Yao's Miso Talk
THEY ARE ALL MADE FROM SOYBEANS THOUGH!
This much
AND SALT ARE THE MAIN INGREDI-ENTS.
SALT
Koji - refers to the parts of koji fungus (Aspergillus oryzae) that are okay for human consumption.
Fungi are a must in fermented food!
KOJI,
SOY-BEAN,


BASED ON THE TYPE OF KOJI YOU ADD TO THE SOY-BEAN YOU GET 3 DIFFERENT KINDS OF MISO
Soybean Miso
Barley Miso
Rice Miso
I can handle this by myself
Soybean Koji
I don't need anyone else.
Salt
Koji-fy the Soybean!!
Team up with Barley-Koji-kun!!
Team up with Rice-Koji-kun!!
THE TASTE OF NAGOYA!!
Famous for Hatcho Miso
Cause it's mostly popular in Kyushu
ALSO CALLED INAKA (COUNTRY'S RED) MISO
NAGANO'S FAMOUS SHINSHU MISO OR THE WHITE MISO ARE PART OF THIS GROUP!
Japan's mainstream miso
I DIDN'T KNOW IT WAS RICE EVERY-WHERE
No wonder rice is the staple food
Huh...
MOST OF JAPAN IS DOMINATED BY RICE MISO.
Rice Miso
Soybean Miso
HERE IS THE DISTRIBU-TION OF THE PRIMARY MISO-TYPES ACROSS JAPAN!


THEN WE ARE IN THE RICE MISO ZONE TOO
These two are resident of Saitama
AND NOW WE FINALLY GET TO THE PART ABOUT THE MISO'S COLOR
IN SHORT, IT'S ALL ABOUT THE DURATION OF FERMENTATION
THE LONGER IT IS, THE DARKER IT GETS!
OH, SO EACH ONE OF THEM HAS THEIR OWN WHITE AND RED MISO.
Simple Color Graph
Sweet
Short
Soy bean
Barley
Rice
White
White
Light
Light
Red
Red
Red
SWEETNESS
FERMENTATION
Dry
Long
A TON
YOU NEED TO HAD A LOT OF SALT IN HEAVILY -FERMENTED MISO SO THEY DON'T GO BAD
THAT'S WHY THE DARKER MISO ARE NATURALLY MORE DRY
HUH ?
DOES SOYBEAN MISO ONLY COME IN RED?
Soybean kun returns
It's more like black than red
YUP SOYBEAN MISO IS A BIT SPE-CIAL


You mix them by throwing them together
MISO PRODUCTION IN PROGRESS
THAT'S WHY SOYBEAN MISO DON'T COME IN WHITE OR LIGHT COLOR
SO IT TAKES AWHILE TO BRING OUT THE UMAMI
SOYBEAN MISO IS A MISO THAT ONLY USES SOYBEAN AS ITS MAIN INGREDIENT
Long Fermentation for LIFE
Misoball-kun
A ball of soybean that was either steamed or boiled.

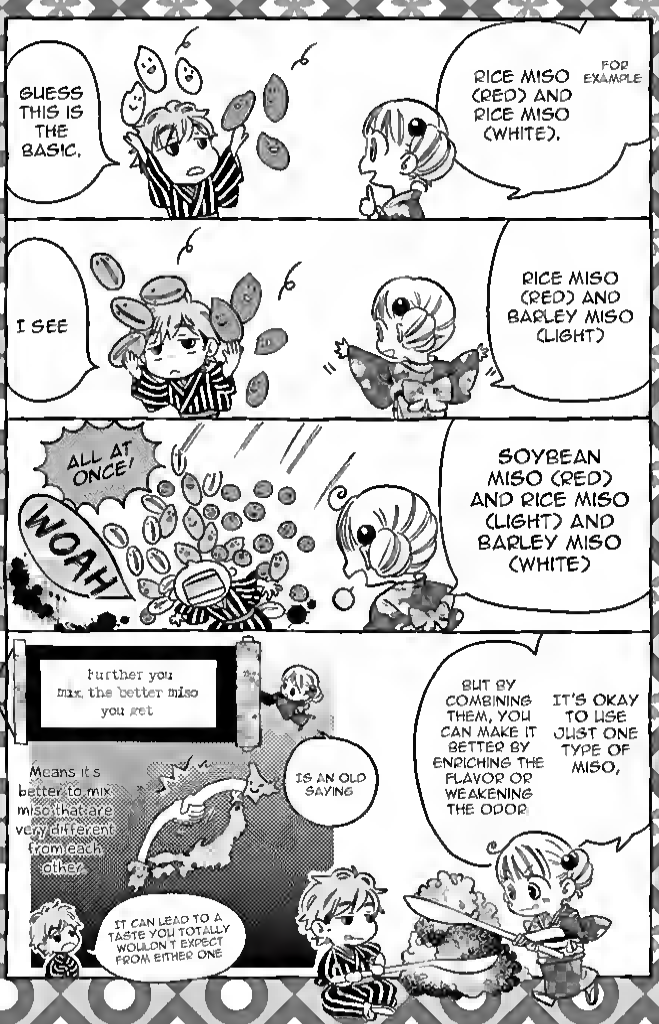
They were called MISHOU during the Nara period (710-794 CE)
RICE MISO AND BARLEY MISO CAME ABOUT AFTERWARD AND BECAME POPULAR!
THEY SAY SOYBEAN MISO IS THE ORIGIN OF ALL MISO.
Soybean actually has the longest history.

F.Y.I...

IT IS NO LONGER THE MAIN-STREAM MISO OF MODERN DAY TOKYO,
BUT IT IS A MISO THAT STILL EXISTS.
Talk of the town is the taste of Edo!
During its prime, it accounted for 60% of miso in Edo
THERE IS A RICE MISO CALLED "EDO AMAMISO" THAT IS RED DESPITE A SHORT FERMENTATION TIME.
AS AN ABNORMALLY,

[*TL NOTE] Edo is the former name of Tokyo.

HUH, THE WORLD OF MISO IS PRETTY DEEP..
Phew~
I thought it was just about the color.
AND THAT'S IT FOR TODAY'S
NOT! WE STILL GOT A LOT MORE TO COVER!!
WHAT!
NOW WE MOVE ONTO THE APPLICATION SECTION!
THE MIXED MISO!
Application Section On Mixed Miso
Oh well
AH, THE ONE WHERE YOU COMBINE THE WHITE AND THE RED?
WHITE MISO
Plus
RED MISO
YUP YUP
BUT THAT'S JUST THE BEGINNING OF "MIXED MISO"
Oops!
ANY MISO THAT BLENDS TWO OR MORE DIFFERENT TYPES OF MISO,
ARE CONSIDERED "MIXED MISO"!
Aka Harmony Miso


GUESS THIS IS THE BASIC.
FOR EXAMPLE
RICE MISO (RED) AND RICE MISO (WHITE).
I SEE
RICE MISO (RED) AND BARLEY MISO (LIGHT)
ALL AT ONCE!
WOAH
SOYBEAN MISO (RED) AND RICE MISO (LIGHT) AND BARLEY MISO (WHITE)
Further you mix, the better miso you get
Means it's better to mix miso that are very different from each other.
IS AN OLD SAYING
IT CAN LEAD TO A TASTE YOU TOTALLY WOULDN'T EXPECT FROM EITHER ONE
BUT BY COMBINING THEM, YOU CAN MAKE IT BETTER BY ENRICHING THE FLAVOR OR WEAKENING THE ODOR
IT'S OKAY TO USE JUST ONE TYPE OF MISO,

IT'S STARTING TO FEEL LIKE COFFEE
NEW THEORY
MIXED MISO IS THE EASTERN COFFEE BLENDING
ACTUALLY, THE MISO-SOUP YOU ARE USED TO HAVING REGULARLY
ARE MOST LIKELY A RESULT OF SOME COMBINATION
AKADASHI MISO
Even the "Akadashi" that has soybean miso in it has rice miso as one of its main ingredient
WHEN YOU MIX, YOU GET THE MAINSTREAM SOFT MISO FLAVOR
Some say it's too bland
I can have this every day!
AND SO, THE MOST POPULAR MISO IN THE COUNTRY IS ACTUALLY MIXED MISO
It's already being marketed and mass produced
Mixed Miso
DEPENDING ON HOW YOU BLEND, YOU CAN GET ALL SORTS OF DIFFERENT FLAVORS FROM MIXED MISO,
SO STAY TUNED FOR MORE ON THAT!
THE END

AND SO...
I JUST BROUGHT AS MUCH AS I CAN~
THERE'S A LOT.
I'LL MAKE A LITTLE BIT OF EVERY-THING,
SO LET'S DO A TAST-ING!
TAST-ING?
SO WE CAN GO BUY THE ONE WE LIKE THE MOST
AH, I SEE.

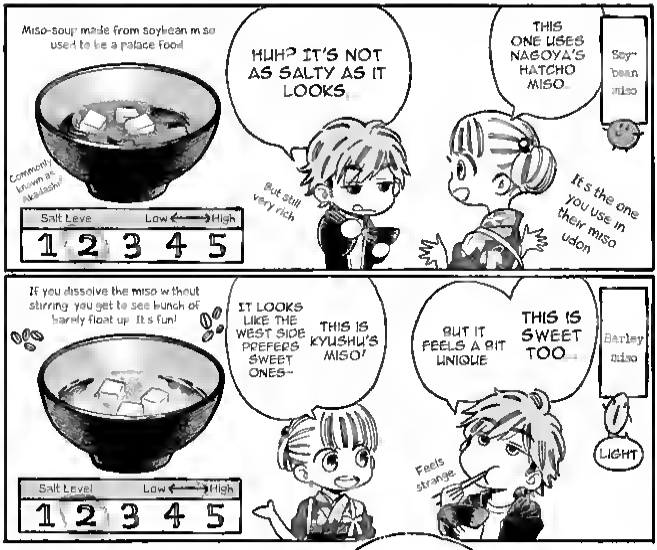
Soybean miso
Mixed miso
HERE THEY ARE!
miso
(RICE) Light miso
Seaweed and tofu miso soup
(RICE) Red miso
(RICE) White miso
IT'S QUITE A SIGHT HAVING ALL SIX AT ONCE!
Wow~
Here~ here~
IT'S A TASTING PARTY WITH INARI SUSHI!

THEN LET'S TRY THE THREE DIFFERENT RICE MISO FIRST.

AREN'T THESE SMALLER THAN USUAL?
?
IF YOU HAVE ALL OF THEM THE REGULAR AMOUNT, THAN YOU'LL BE CONSUMING TOO MUCH SALT
It's a tasting!
AH, RIGHT

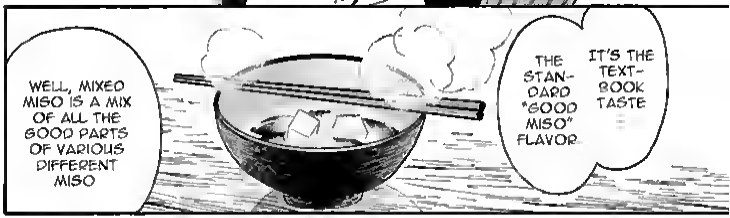
[*TL NOTE] Kansai= southern region of mainland Japan

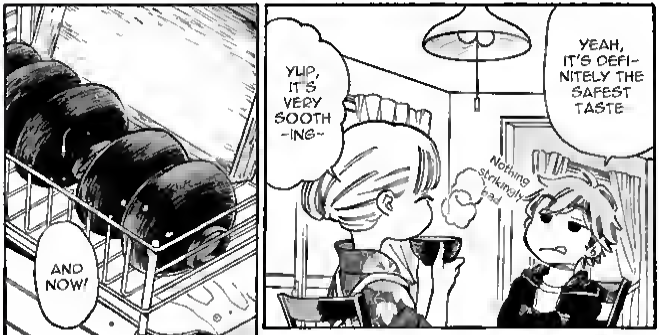
It contains very little salt so it's OK to put a lot of it. It's kinda like potage
Salt Level Low ⟷ High
1 2 3 4 5
I like this one a lot
IT'S CREAMY, RIGHT?
THAT'S THE KANSAI STYLE
IT'S SWEET
White miso
Wow
Shinshu is from Nagano
★ A very popular miso ★
THEY SAY IT MAKES UP 40% OF ALL MISO PRODUCED IN JAPAN
THIS IS THE SHINSHU MISO
THIS FEELS QUITE FAMILIAR
Light miso
It's a bit salty
Strong dry taste. It's rich and deep to help you fight off the cold
LOOKS LIKE IT'S BASED ON THE RED MISO FROM THE NORTH-EAST
THIS IS THE SENDAI MISO
GUESS THIS IS WHAT PEOPLE CALL "DRY"
Red miso
OH, IT'S ST RONG
Yup!! I helped them stuff it!!
Oh, you made this?
Next


Miso-soup made from soybean miso used to be a palace food
Commonly known as Akadashi
Salt Level
Low ⟷ High
1 2 3 4 5
HUH? IT'S NOT AS SALTY AS IT LOOKS...
but still very rich
THIS ONE USES NAGOYA'S HATCHO MISO...
It's the one you use in their miso udon
Soy bean miso
If you dissolve the miso without stirring, you get to see bunch of barely float up. It's fun!
Salt Level
Low ⟷ High
1 2 3 4 5
IT LOOKS LIKE THE WEST SIDE PREFERS SWEET ONES--
THIS IS KYUSHU'S MISO!
BUT IT FEELS A BIT UNIQUE
THIS IS SWEET TOO...
Feels strange
Barley miso
LIGHT

OH!
AND LASTLY, WE HAVE THE MIXED MISO!

HOW'S IT?
AH~
THINK IT'S THE ONE THAT FEELS THE MOST FAMILIAR
REAL-LY?


IT'S THE TEXT-BOOK TASTE
THE STAN-DARD "GOOD MISO" FLAVOR
WELL, MIXED MISO IS A MIX OF ALL THE GOOD PARTS OF VARIOUS DIFFERENT MISO


YEAH, IT'S DEFI-NITELY THE SAFEST TASTE
YUP, IT'S VERY SOOTH-ING~
Nothing stinkingly bad
AND NOW!

LET'S GO BUY THE MISO YOU LIKED THE MOST
WHICH ONE IS IT?

..THE MIXED MISO?
Arghhhhh
-WHY DO YOU SAY IT SO GRUDGE-INGLY

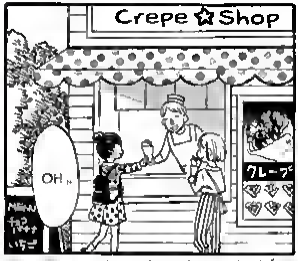
STOP TRYING TO SHOW OFF
As a man!
THE "KILIMAN-JARO" OR THE "BLUE MOUN-TAIN".
WON'T IT SOUND A LOT COOLER TO SAY.

IT'S LIKE SAYING YOU PREFER BLEND COFFEE AFTER TRYING ALL SORT OF DIFFERENT EXOTIC ONES!
SAY THIS WAS COFFEE!
BUT YAE, THINK ABOUT IT.

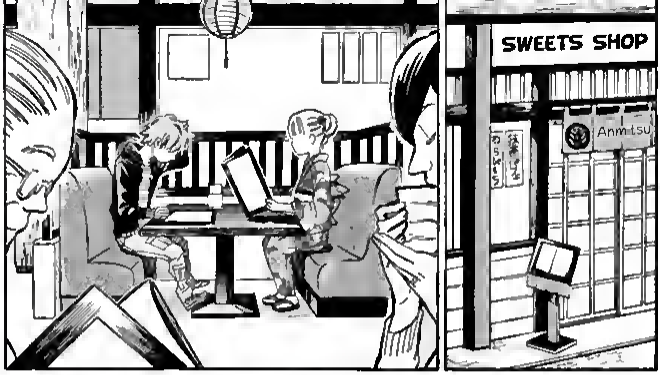
SO IT DOESN'T NEED TO BE SPECIAL NORMAL IS FINE.
YOU'LL BE HAVING IT EVERY MORNING.

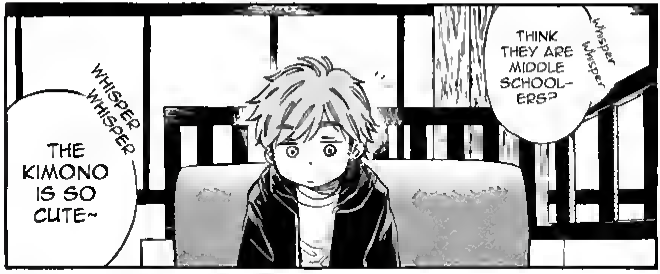
All miso are created equal!
HEY! DON'T GO CHOOSING MISO LIKE THAT!
MAYBE I SHOULD GO WITH THE OTHER ONES~

SPECIAL IS GOOD BECAUSE IT HAPPENS RARELY, RIGHT?
RIGHT
?
THANK YOU SO MUCH.
Super Marke

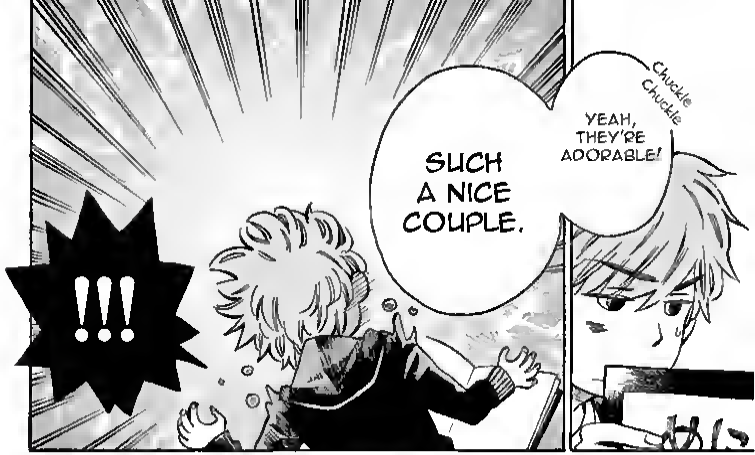


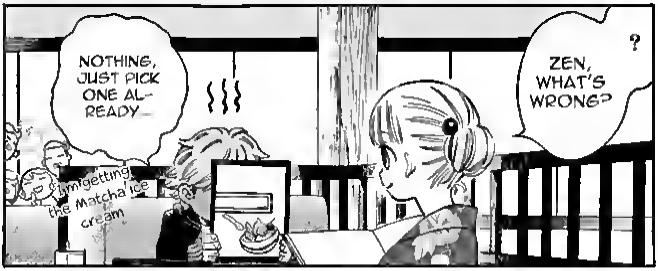
[TL NOTE] Anmitsu = Japanese dessert that is assortment of various jelly, syrup, red bean paste, etc.

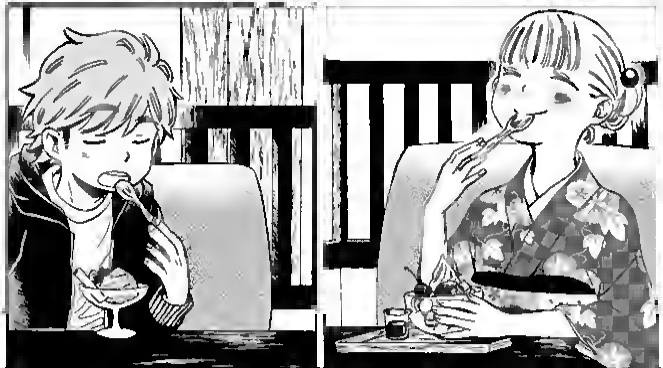

SWEETS SHOP
Anmitsu


THINK THEY ARE MIDDLE SCHOOLERS?
WHISPER WHISPER
WHISPER WHISPER
THE KIMONO IS SO CUTE~

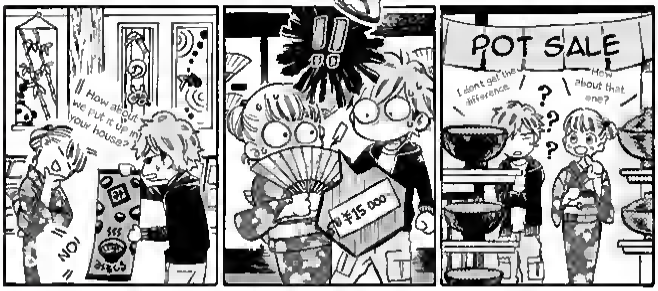
MENU

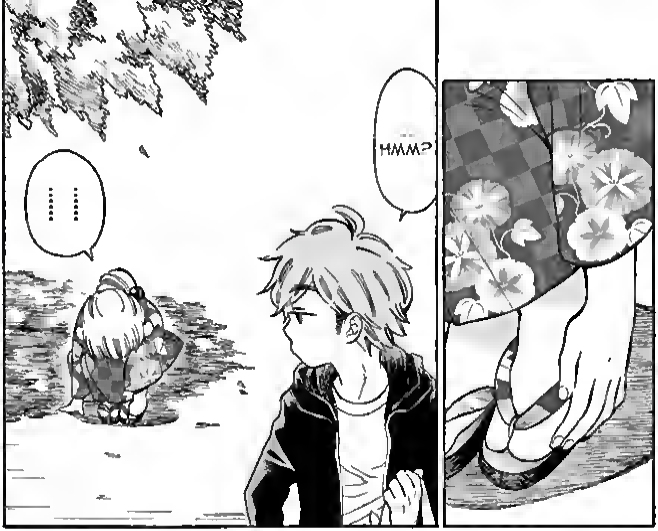

!!!
SUCH A NICE COUPLE.
YEAH, THEY'RE ADORABLE!
Chuckle Chuckle

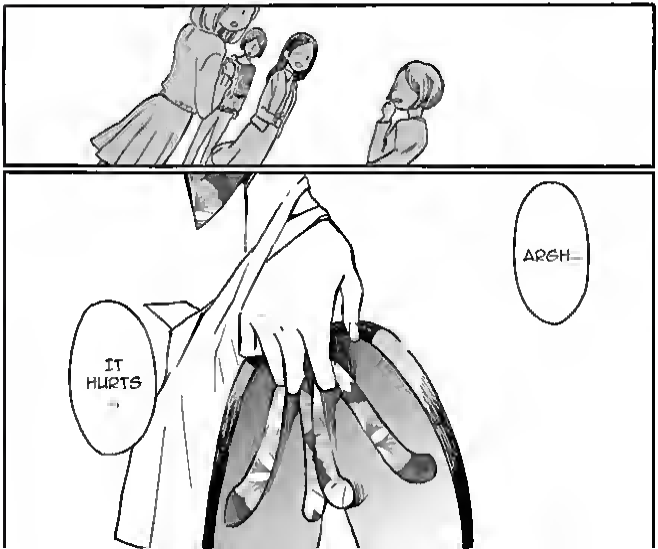

NOTHING, JUST PICK ONE AL-READY...
Up to me getting the Matcha ice cream
ZEN, WHAT'S WRONG?
?



TODAY'S SPECIAL CAUSE I'M ALL DRESSED UP!
SO A BIT MORE!
YOU'RE STILL NOT DONE?
Anmitsu | Sweets

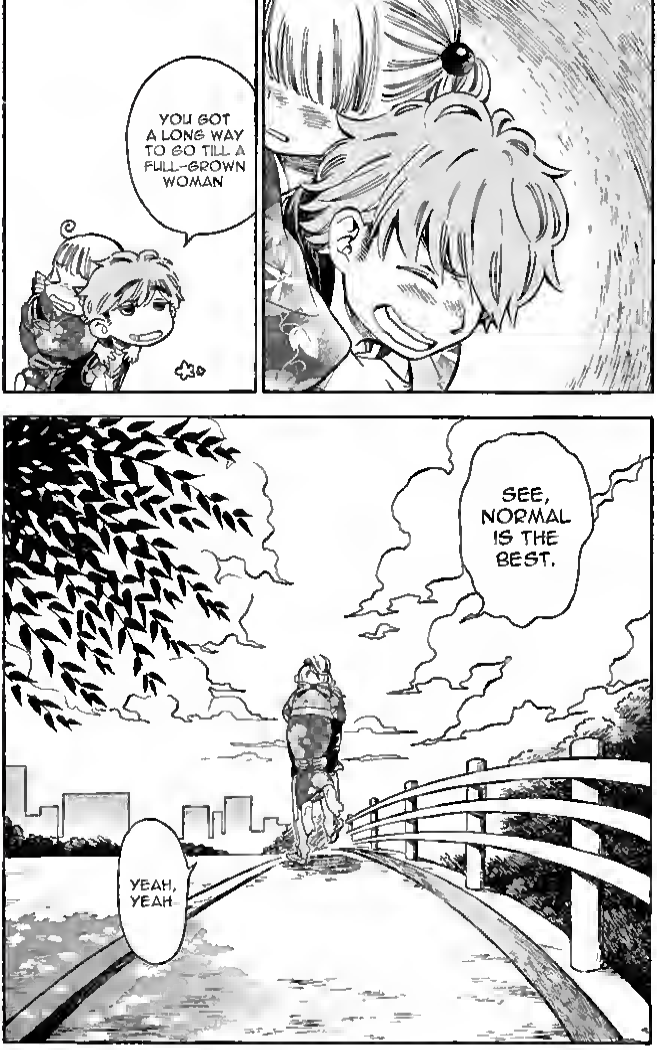

How about we put it up in your house?
NO!
¥15,000
POT SALE
I don't get the difference
How about that one?


HMM?
.....


ARGH...
IT HURTS

GEEZ, YOU DUMB-WIT!
IT'S ALL BECAUSE YOU OVER-DID IT IN THAT OUTFIT!!

ARGH~
I WANNA GO BACK TO MY REGULAR CLOTHES QUICK~


YOU GOT A LONG WAY TO GO TILL A FULL-GROWN WOMAN
SEE, NORMAL IS THE BEST.
YEAH, YEAH